



Restaurant & Brewing Co.

LUNCH

\$10 EXPRESS LUNCH

Monday

Grilled Cheese and Bosc's Chili

Mix of Cheddar Fontina Cheeses with Artesano Style Bread and Our Varietal of House-made Chilis

Tuesday

Fish and Chips

Bosc's Famous Flaming Stone Beer Battered Icelandic Cod With Vinegar Coleslaw, French Fries, and Tartar Sauce

Wednesday

Grilled Shrimp Greek Salad

Romaine Lettuce with Balsamic Vinaigrette and Topped with Grilled Shrimp, Feta Cheese, Kalamata Olives, Cucumbers, Sweet Peppadew Peppers, Red Onions, and Artichoke Hearts

Thursday

Angus French Dip

Shaved Angus Prime Rib, Topped with Caramelized Onion, Provolone Cheese, and au Jus for Dipping. Served with Fries

Friday

Grilled Salmon BLT

Grilled Salmon, Apple Wood Smoked Bacon, Fried Green Tomatoes, Spinach with Roasted Red Pepper, and Goat Cheese; Served on Multigrain Bread with House-made BBQ Chips

ENTRÉES Side Salads or Soups: 3.00

Wood Oven Planked Salmon 16.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus

Shrimp Carbonara 15.00
Gulf Shrimp over Tagliatelle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce

Chicken Laurel 14.00
Grilled Chicken Tossed with Sun Dried Tomatoes, Spinach in a Goat Cheese Cream Sauce on Penne Rigate

Baked Lasagna Bolognese 15.00
Tender Pasta Layered with Bolognese Sauce, Porcini Mushrooms, Fresh Herbs, and Two Cheeses

Eggplant Manicotti 15.00
Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Served Over Capellini Pasta

Chicken and Sausage Rigatoni 15.00
Italian Sausage and Chicken with Red and Green Peppers, Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta

***Black Bean & Goat Cheese Tamale** 14.00
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Served with Elote

WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 3.00

Germantown Purist 13.00
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella

***California** 13.00
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust

Palermo 14.00
Sweet Italian Sausage, Pepperoni, Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella

Pollo Diablo 14.00
Mesquite Smoked Chicken Breast, Poblano, Pepper Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce

***Mediterranean** 13.00
Pesto, Spinach, Artichokes, Tomatoes, Kalamata Olives, and Feta, with Pizza Sauce and Whole Milk Mozzarella

Philly Cheese Steak 16.00
Shaved Angus Steak, Mushrooms, Sautéed Onions, Red and Green Peppers, and Provolone and Mozzarella Cheese

Buffalo Chicken 13.00
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Buffalo Sauce, and Jalapeno Ranch Dressing

Chorizo Camaron Pizza 15.00
Mexican Chorizo Sausage and Gulf Shrimp, Poblano Peppers, Tomatoes, Pepper Jack and Mozzarella with Jalapeno Ranch Drizzle

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (2.00). Side Salads or Soups: 3.00

Blackened Fish Sandwich 13.00
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Fresh Baked Hoagie with Shredded Lettuce, Tomato, and Remoulade

Bosc's Burger 13.00
Fresh Ground Creekstone Farms Angus Brisket and Chuck Blend Served with Tomato, Onion, Pickle, and Lettuce; Served on a Homemade Brioche Bun with your Choice of Cheese

Smoked Chicken Club 12.50
Applewood Bacon, Provolone Cheese, Bibb Lettuce, Mustard, Tomato, and Mayonnaise

Grilled Chicken Breast 13.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise

***Vegetable Burger** 12.50
Handmade Black Bean, Pearl Barley Vegetable Patty Served with Spinach, Roasted Red Pepper, Onion, Fontina Cheese; Served on a Homemade Brioche Bun with Avocado Mayo.

Angus Steak Sandwich 16.00
Hand-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade

Pastrami Rubeen Sandwich 13.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Rye

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

We accept all major credit cards. Sorry no personal checks. 20% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.

*Prepared with Cheese, but no Meat Products

SQ.10.2017

APPETIZERS

***Fried Artichoke Hearts** 12.00
Served with Buttermilk Garlic Dipping Sauce

Hummus Duo 10.00
Traditional Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash Bread

***Hot Spinach & Artichoke Dip** 13.00
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini

Calamari 12.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara

***Fried Green Tomatoes** 11.00
Hand Floured and Fried Just to the Right Crispness, Layered with Goat Cheese, Roasted Red Peppers, Basil and Tabasco Remoulade

Wood Oven Shrimp 13.00
Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic,

SOUP & SALADS

Fresh Daily Soup 6.00

***House Salad** 6.25
Chopped Lettuce with Fresh Mozzarella, Red Onion, and Tear Drop Sweet Peppadew Peppers, with Your Choice of Dressing

***House Caesar** 6.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing: Add Anchovy Filets 1.00, Add Grilled Chicken 7.00, Add Portabella Mushrooms 6.00, Add Grilled Salmon 9.00

Emerald Steak Salad 16.00
House Chef Blend Lettuce and Emerald Kale, Mango, Avocado, Grape Tomatoes, and Prime Beef; Tossed in Asian Vinaigrette

Southwest Grilled Chicken Salad 14.50
Romaine Lettuce, Ancho Spiced Grilled Chicken, Avocado, Tomatoes, Red Peppers, Black Beans, Cotija Cheese and Jalapeno Ranch Dressing

Fried Chicken Salad 14.50
Romaine Lettuce, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing

Seared Tuna Salad 16.00
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with House Chef Blend Lettuce: Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi

***Gorgonzola Pear Salad** 14.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over House Chef Blend Lettuce; Tossed in Raspberry Vinaigrette